

FOCACCIA PANINI

House made oven-baked olive oil focaccia bread

COLD SANDWICHES:

Caprese	20
Cured prosciutto, buffalo mozzarella, fresh tomatoes, basil, EVOO	
Finocchiona	19
Fennel salame, fresh pecorino, artichoke cream, eggplant	
Bocca di Rosa	19
Mortadella, pistachio cream, Stracciatella cheese	
Tartufato	20
Cured prosciutto, stracchino cheese, truffle cream	
Campostella (vegan)	17
Zucchini, eggplant, tomato, arugula, bell peppers, sun-dried tomato spread	
Capocollo	19
Coppa salami, spicy pecorino, arugula, EVOO	
Valtellina	19
Bresaola (cured Italian beef), provola cheese, arugula, artichoke spread	
Capretta	19
Italian goat cheese, pear, prosciutto, walnut cream	
Tacchinella	20
Turkey, tomato, lettuce, red onion, mustard, mayo & avocado	

HOT SANDWICHES:

Parm Affair	19
Fried eggplant, melted mozzarella cheese, tomato sauce, basil	
Hi Maria! Porchetta	21
Pork belly roulade, provola, roasted peppers, lemon dijon	
Testa di Rapa	20
Chicken cutlet, garlic sautéed broccoli rabe, provolone cheese	
Cotto Muffelettta	19
Italian ham, Provolone, Dijon mustard, mayo, olive spread, salad	
Calabrisella Mia	19
Spicy salami, Nduja spread, Provolone cheese, bell peppers	
Panino del Giorno	MP
Sandwich of the day	
Panino Split Charge	3

CICCHETTI (SNACKS/SHARED BITES/SALADS)

Olive della Casa	10
Cracked house-marinated olives, garlic, oregano, EVOO; focaccia fingers	
½ LB To-Go 15; 1 LB To-Go 23	
Giardino Salad	13
Mixed greens, radicchio, endive, tomato; <i>Olio e Limone</i> dressing	
Di Cesare (Caesar's Salad)	14
Romaine lettuce, garlic croutons, Grana Padano cheese	
Betto Salad	14
Tomato, onion, pecorino cheese, red wine vinegar, EVOO, Sicilian oregano	
Add canned Italian tuna	21
Caponata	11
Add Burrata	20
Sicilian ratatouille in agrodolce; toasted almonds, focaccia fingers	
Salmone Fumé	22
Smoked salmon, arugula, Cornichons, red onion, <i>Olio e Limone</i>	
Salumi & Formaggi Assortiti	
Chef's selection of meats & cheeses; focaccia fingers & cracked olives	
Small 21 Medium 31 Large 49	

CALDI (HOT ITEMS)

Arancine	10
Deep-fried Sicilian rice ball; meat sauce, mozzarella	
Naughty Sicilian Potatoes	10
Roasted potatoes, pesto Trapanese (basil, garlic, EVOO, almonds, tomatoes, pecorino) & melted mozzarella	
Lasagnetta Ferrarese	22
Ground beef ragù, béchamel, tomato sauce, parmesan	
Meatballer	22
Beef meatballs, melted provolone cheese, tomato sauce; focaccia fingers	

PICCOLA COLAZIONE

Bottega Breakfast – served all day

Frittata ai Spinaci	21
3-egg Italian omelette: spinach, parmesan & mozzarella; side mixed greens	
Frittata al Salmone	23
3-egg Italian omelette: smoked salmon, green onions, Feta; side mixed greens	



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PIZZE

Margherita: Mozzarella, tomato sauce, basil	19
Margherita D.O.C.: Fresh <i>bufala</i> mozzarella, San Marzano tomato sauce, parmesan, basil, E.V.O.O.	22
Quattro Formaggi: Mozzarella, provola, fontina, gorgonzola	23
Vegetali: Tomato sauce, mozzarella, grilled eggplant-bell peppers-zucchini, cherry tomatoes	24
Umbra: Robiola cheese, crimini mushrooms, Umbrian black truffles	29
Rianella: Tomato sauce, fresh mozzarella, pecorino cheese, anchovies, Sicilian oregano, E.V.O.O.	23
Napoletana: Tomato sauce, mozzarella, capers, anchovies	21
Mare Chiaro: Calamari, shrimp, clams, mozzarella, tomato sauce, garlic, parsley	26
Carbonara: Mascarpone, pecorino, guanciale, egg	26
Capricciosa: Tomato sauce, mozzarella, artichoke hearts, prosciutto cotto	25
Parma: Fresh mozzarella, prosciutto di parma, arugula, shaved parmesan	28
Diavola: Tomato sauce, fresh mozzarella, spicy salami, Gaeta olives	25
Mortadella: Tomato sauce, mozzarella, mortadella, roasted pistachios	23
Tropea: Smoked mozzarella, fennel sausage, roasted tropea onions	24
Boscaiola: Tomato sauce, fresh mozzarella, mushrooms, fennel sausage	26
Calzone: Mozzarella, rapini, fennel sausage, provolone	24
Gluten-Free Pizza Crust (GF): Surcharge:	6
*Not recommended for those with celiac disease or severe gluten allergy. Cannot guarantee 100% GF preparation or cooking environment	
*Only Margherita & Parma pizzas are available with GF crust & toppings*Any other pizza can be made with a GF crust, but toppings will not be GF	

DOLCI

Cannolo	8
Sicilian sheep's milk ricotta cream & chocolate chip-filled house made pastry shell	
Cassatelle Trapanese	7
Shallow fried pastry filled w/sheep's milk ricotta & chocolate chips	
Tiramisu	9
Espresso-soaked ladyfingers, mascarpone, cream	
Almond Biscotti	1.5 each

GELATO & SORBETTO

Vanilla Gelato	7
Lemon Sorbet	7

SPRITZERS

APEROL, Prosecco, soda, orange juice	19
LIMONCELLO, Prosecco, soda, lemon	19
ELDERFLOWER liqueur, St. Germaine, Prosecco, soda, lime & mint	19
NEGRONI, Campari, sweet vermouth, Prosecco, soda & orange peel	19

BIRRA & VINO

Ask for our complete artisanal beer list

Birra Peroni		7.5
Mastri Birrai Umbri Red Ale		9
Bitburger Drive Non-Alcoholic Beer		6
Prosecco La Farra	68/btl	17/gls
Pinot Grigio Zenato	60/btl	15/gls
Soave Otto Pra	64/btl	16/gls
Zibibbo Gibebe Pellegrino	56/btl	14/gls
Chardonnay Qupé	68/btl	17/gls
Rosé La Spinetta	64/btl	16/gls
Sangiovese Zaccagnini	68/btl	17/gls
Nero d'Avola Tasca d'Almerita	60/btl	15/gls
Cab. Sauvignon Daou	80/btl	20/gls
Pinot Noir S.B. Winery	68/btl	17/gls
Syrah Andrew Murray	68/btl	17/gls

HOUSE BARREL-AGED COCKTAILS

Negroni (60 days)	21
Manhattan (90 days)	21

BEVANDE (Drinks)

COLD

Limonata / Aranciata	6
Sodas	6
Iced Tea	5
Aqua Naturale / Frizzante	7
Blood Orange Juice, Organic	6
V8 Vegetable Juice	6
Bloody Mary	17

HOT

Espresso - Single	5
Espresso - Double	7
Cappuccino or Latte - Single	6.5
Cappuccino or Latte - Double	8
Macchiato	5
Americano	5
Hot Tea	6

For Takeout Call (805) 899-2699 Option 4

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